



DOMAINE JEAN FOURNIER

AOP Marsannay
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Founded more than three centuries ago, Maison Jean Fournier is one of the historic estates of Marsannay, an emblematic appellation of the Côte de Nuits. Taken over by Laurent Fournier, the property is today a model of commitment to organic and biodynamic viticulture, applied with great rigor to enhance the identity of Burgundian terroirs. The estate extends over 16 hectares, mainly in the Marsannay, Fixin, and Gevrey-Chambertin appellations. It is one of the pioneers in promoting Marsannay white wines, which express beautiful minerality here. The reds, made from Pinot Noir from massal selections, are vinified in gentle infusion, with minimal extraction to reveal all the finesse of the grape variety. The signature of the estate lies in a low-intervention approach, producing chiseled, precise wines with great aromatic purity.

VARIETAL

Pinot Noir 100%

LOCATION

Located in the southern part of the Marsannay appellation, the Le Pau vineyard lies on well-exposed slopes near the village of Couchey. With an east-southeast orientation, it enjoys optimal sunlight for even, gradual ripening of the Pinot Noir grapes. The old vines, over 50 years of age, are deeply rooted in poor, stony soils that naturally limit yields. This ideal location produces wines of depth, precision and freshness, with a distinctive personality that reflects its terroir.

Age of vines: 79 years old

TERROIR

The soil is composed of light clay-limestone with scattered limestone stones and brown marls. This well-drained substrate offers balanced water supply and encourages the vine to root deeply. The result is naturally concentrated fruit with refined tannins and a complex aromatic profile. The wines from this terroir express floral notes, black fruit and gentle spice, supported by fresh minerality and elegant structure. Le Pau's signature is subtle yet expressive, delivering finesse and length.

IN THE VINEYARD

Certified organic since 2008, Domaine Jean Fournier practices sustainable viticulture with great care. No herbicides or synthetic chemicals are used. Soils are tilled manually or mechanically, depending on the slope and vintage. Biodiversity is preserved, and soil life is encouraged. Some biodynamic principles are also applied to support the health of the vines and the vineyard ecosystem. This minimal-intervention philosophy allows the grapes to fully express the energy of the place and the uniqueness of each vintage.

HARVEST

Harvesting is done by hand with careful selection of the healthiest grapes. After partial destemming, the fruit is vinified in concrete or stainless steel vats using native yeasts.

WINEMAKING

Fermentation proceeds naturally, followed by a gentle three-week maceration with infusion-style extraction to preserve finesse.

AGEING

The wine is then aged for 18 months in oak barrels, with only a small proportion of new wood. Bottling is carried out without systematic filtration to preserve the wine's purity and texture.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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SERVING

Serve around 14 - 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

Marsannay Le Pau Vieilles Vignes Rouge presents a deep ruby colour with garnet hues. The nose reveals black cherry, blackberry, violet and sweet spice. On the palate, it is silky and balanced, with fine tannins and a fresh mineral backbone. The finish is long, vibrant and elegant. This is a poised, well-structured wine that combines aromatic purity with restrained power. It drinks well young, but also rewards cellaring with added complexity and depth.

FOOD PAIRINGS

This refined yet structured red pairs beautifully with a variety of dishes. Try it with pork tenderloin and cranberry sauce, root vegetable and prune tagine, or baked eggplant gratin with Parmesan. For cheese, aged Langres or creamy Soumaintrain bring out its texture. For dessert, a dark chocolate fondant with Timut pepper adds an exotic touch that echoes the wine's spice. Marsannay Le Pau Rouge is a versatile, food-friendly wine that enhances both classic and inventive cuisine.

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